Emily Cifarelli English 063

Process Paragraph Paul Turtola

In order to make the best pumpkin pie you will need to first preheat the oven to 425 degrees for 15 minutes. You will then reduce the oven to 350 degrees after the first 15 minutes. You will then mix ¾ cup granulated sugar, ½ teaspoon of salt, and ½ teaspoon of ground ginger and ¼ teaspoon of ground cloves in a bowl. Next step is to beat two large eggs in a bowl. Then you will next step is to pour in 1 can of Libby’s pure pumpkin with the sugar and spices mix and the eggs. You will then gradually stir in 1 can of evaporated milk. Then you will pour the whole mixture into an unbaked 9-inch deep pie shell. Next you will bake the pie for 40-50 minutes or until knife inserted near center comes out clean. Lastly you will cool the pie on a wire rack for 2 hours. That is how you make the best pumpkin pie.